

LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

TO SHARE

Crostini

Bacon & Onion Jam, Roasted Artichoke Tapenade

Cheese and Charcuterie Plate

Three Cheese Selection and Assorted Charcuterie

APPETIZER

Soup of the day

Spring Pea & Fennel Soup

Black Forest Ham, Crème Fraîche (Warm or Cold)

Marinated Baby Artichokes

Lemony Hummus, Kalamata, Feta, Daikon Sprouts

Ricotta Gnocchi

Pancetta, Lemon, Parmesan, Cauliflower

SANDWICHES

The Clement Burger²

100% Angus Beef with Cheddar Cheese, Applewood Smoked Bacon, Crispy Onions, Shoestring Fries

Smoked Salmon “Club”

Rosemary Sourdough, Avocado, Pancetta, Chive & Caper Cream Cheese, Pickled Onion, Arugula, House Made Taro Chips

ENTRÉE

Seared Tenderloin of Beef²

Spring Vegetable “Ragout”, Buttered Fingerling Potato, Heirloom Carrot Purée, Herbs

Asparagus Risotto

Parmesan, Leeks, Lemon, Herbs, Pine Nuts, Add Shrimp on Request

Roasted Lamb Loin²

Goat Cheese Polenta, Baby Root Vegetable, Mint Gremolata, Lamb Jus

DESSERT

Buttermilk Panna Cotta

Lemon Curd, Strawberry

Toasted Almond Cheesecake

Biscotti, Blueberry, Balsamic

IT’s-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

Tin Pot Creamery

Assorted Ice Cream

Poke Nachos^{1,2}

Marinated Raw Ahi Tuna, Avocado, Serrano Pepper, Wakame, Sriracha Aioli on Wonton Chips or Lettuce Cups

Chilled Asparagus

64° Organic Egg, Arugula, Prosciutto, Dijon Vinaigrette

Mâche Salad

Pickled Red Onion, Gruyère, Fennel, Pecan Vinaigrette

Seared Day Boat Scallops²

Peas, Onions, Buttered Brioche, Truffle Vinaigrette

Tenderloin Mantou (Steamed Bun)

Cucumber, Daikon Sprouts, Pickled Veggie, Soy-Mirin Glaze, House Made Taro Chips

Grown Up Grilled Cheese

Roasted Mushroom & Onion, Gouda, Shaved Virginia Ham, Tomato Jam, Rosemary Sourdough, House Made Chips

Tea Smoked Duck Breast²

Pickled Green Garlic, Shiitake Mushroom, Scallion Pancake, 5 Spice-Citrus Glaze

Coriander Scented Pacific Salmon²

Buckwheat Soba Noodles, Egg, Scallion, Vegetables, White Soy-Ginger Broth

Seared Pacific Sea Bass²

Spring Pea Purée, Turnip & Radish Hash, Herbs, Shallot Vinaigrette

SIDES

Shoestring Fries

Roasted Fingerling Potatoes

Mixed Green Salad

Steamed Asparagus

Roasted Spring Vegetables

Yukon Potato Chips

House Made Taro Chips

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

BREAKFAST

Served from 5:30 a.m. – 11:00 a.m.

Fresh Baked Mini-Croissants, Danishes, Muffins

with French Style Butter, Bonne Maman Assorted Preserves and Honey

Today's Fresh Fruit Selections from the Farmers' Market

New York Style Bagel

Cream Cheese, French Style Butter, Bonne Maman Assorted Preserves, Honey or Smoked Norwegian Salmon

Cereals

Served with California Organic Sun-Dried Fruit

Your choice of: Whole, Reduced Fat, Skim, Soy or Almond Milk

Clement Smoothie

Spinach, Cucumber, Apple, Parsley, Banana, Orange

Corn Flake Crusted French Toast

Served with Pure Maple Syrup, House Made Blueberry Compote, Chantilly Cream

Belgian Waffle

Plain, Chocolate Chip & Banana or Berry & Pistachio

Maple Syrup, Chantilly Cream

Smoked Salmon "Club"

Rosemary Sourdough, Avocado, Pancetta, Chive & Caper Cream Cheese, Pickled Onion, Arugula

Create Your Own Organic Omelet

Choose your favorite ingredients: Cheddar, Monterey Jack, Sonoma Goat Cheese or Swiss, Virginia Ham, Bacon, Sausage, Smoked Salmon, Mushrooms, Tomatoes, Bell Peppers, Baby Spinach, Avocado or Green Onions

Healthy Start Omelet

Broccoli, Asparagus, Tomato, Spinach, Feta, Avocado and Egg Whites, Salinas Valley Greens, Lemon and Olive Oil

Veggie & Egg Cocotte^{1,2}

Spinach, Mushroom, Asparagus, Tomato, Poached Egg, Parmesan, Pine Nuts

Organic Egg Selection (Egg Whites Available)^{1,2}

Choice of Eggs any Style

Organic Eggs Benedict^{1,2}

English Muffin, Cured Ham or Norwegian Smoked Salmon, Hollandaise

Greek Yogurt & Granola Parfait

Served with California Seasonal Berries

Buttermilk Pancakes

Plain, Chocolate Chip or Blueberry

Maple Syrup, Chantilly Cream

Breakfast Burrito

Scrambled Eggs, Onion, Cheddar Cheese, Avocado, Potatoes and Chicken Apple Sausage served in a Warm Flour Tortilla with Pico De Gallo and Sour Cream

Avocado Toast^{1,2}

Grilled Rosemary Sourdough, Poached Egg, Breakfast Radish, Espelette Pepper, Arugula, Mustard Vinaigrette

Chicken Apple Sausage or Thick Cut Applewood Smoked Bacon

Sautéed Breakfast Fingerling Potatoes

Freshly Brewed Coffee, Decaf Coffee, a Selection of Teas, Juice, Milk and Sodas.

See Beverage list for complete selection.

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